

Avocado Roll Sushi Cake



Ingredients

- 2 cups brown rice (uncooked) (you will have leftovers!)
- 1½ tablespoons rice wine vinegar
- 2 ripe avocados
- 1 tablespoon sesame seeds
- Drizzle of sriracha (optional)
- 6 tablespoons tamari
- 1 tablespoon rice wine vinegar
- 2 shakes of hot sauce

Serves 2

Preparation

1. Cook your brown rice according to package instructions.
2. Oil up a springform pan and place a circular parchment cut out on the base for easy removal. For extra easy removal, cut two long strips of parchment and lay these in the base of your pan with the sides sticking out the top like little pull tabs.
3. Once your rice has cooked, transfer to a non-metal bowl

Credit

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